

DOM PÉRIGNON VINTAGE 2015

UNWEAVING PRESENCE

Born of a year of exceptional contrasts, Dom Pérignon Vintage 2015 stands out with its soothing strength and striking tactile presence during tasting.



BLEND

The quest for Harmony is expressed through the ideal balance between the two varietals. In 2015, this harmony took shape with a composition of 49% Chardonnay and 51% Pinot Noir.

Dom Pérignon has the exclusive privilege of being able to select grapes from all 17 Grands Crus and the Hautvillers Premier cru.

NOSE

Initially somewhat somber, with roasted notes and cacao powder.

The nose then gradually opens, like a floral bouquet. Linden leaves, jasmine and finally peony, highlighting the spicy dimension of the wine, with anise and cardamom. A vegetal and fruity freshness massages the overall sensation with chlorophyll, orange peel and green papaya.

PALATE

The wine is broad and horizontal. It spreads across the palate, delicate then generous. Tactile.

It caresses and stimulates at the same time, more on the sides of the tongue than the tip.

Flesh of fresh peach and nectarine envelop sculpted bitter notes of citrus and

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WINEMAKING	<p>The winemaking philosophy of Dom Pérignon is minimalist, without artifice, and considers oxidation as an enemy.</p> <p>The blending, the founding element of Dom Pérignon's uniqueness, is guided by timeless principles.</p> <p>A slow and prolonged maturation on lees is imperative to elevate Dom Pérignon among the most complex wines..</p>
SEASON SUMMARY	<p>After a rather mild winter, the 2015 winemaking year was marked by contrasts. Spring began with an absolutely glacial spell, followed abruptly by an extended heatwave from mid-may to mid-august, accompanied by exceptionally sunny period and drought. The led to hydric stress and varying rates of maturation in different areas.</p> <p>August 2015 was the warmest month of august since 1961. Happily, the last half of august brought an end to the drought with the arrival of rain, restarting the maturation. For Dom Pérignon, the harvest began on September 7th under a welcoming sun. The good health of the grapes allowed a calmly executed picking schedule over nearly three weeks.</p> <p>Tasting the grapes revealed a beautiful generosity without excess.</p>
ALC.	12,50%